	TTV OF TTT	ICVII I F	No	o. of Risk F	actor/I	nterventions '	/iolations	Date	7/13
	ITY OF TITU EPARTMENT	JSVILLE FOF HEALTH		No. of Repeat Risk				Current	
		Factor/	Interve	ention/Violatio		Phone			
Estab	olishment The (,		cation	Mar	<u>.</u> i .	c۲		814-4	198-3
Licens		/		se of Inspe		Est Type		Risk Category	115
Permi		bidei		_		FS (RS	.	High Med	lium (ov
		ECORDORNE THENESS BY	Rout		w-up				LOVI
	Circle designs	FOODBORNE ILLNESS RIS				IC HEALI II		appropriate box for C	COS and/or B
IN	urcie designa u = in compliance	ted compliance status (IN, OUT, N/O, N/A) for OUT = not in compliance N/O = not obse	erved N/	Mbered iten A = not app	licable	COS = cor		appropriate box for the during inspection F	
		Compliance Status	COS	R		C	mpliance	Status	
	C	Demonstration of Knowledge				Potentially	Hazardous	Food Time/Tem	perature
1	IN OUT	Certification by accredited program,		16	IN O	JT N/A N/O	Proper cool	king time & temperat	ures
т	114 001	compliance with Code, or correct responses	;	17		JT N/A N/O	-	eating proc for hot ho	
		Employee Health		18		JT N/A N/O	+ ' -	ing time & temperati	
3	IN OUT	Management awareness; policy present	ion	19		JT N/A N/O JT N/A		holding temperatures holding temperature	
3	IN OUT	Proper use of reporting, restriction & exclus Good Hygienic Practices	1011	20		JT N/A N/O	+ 	marking & disposition	
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	:	22		JT N/A N/O		blic health control; p	-
5	IN OUT N/O	No discharge from eyes, nose, and mouth			•				
	Pre	eventing Contamination by Hands						er Advisory	
6	IN OUT N/O	Hands clean & properly washed		23	IN OU	T N/A	Consumer a undercooke	advisory provided for ed foods	raw or
7	IN OUT N/A N/O	No bare hand contact with RTE foods or	$\overline{}$			Hia		tible Population	s
	111 001 11/2 11/0	approved alternate method properly followe	ed			1119	, *	foods used; prohibit	
8	IN OUT	Adequate handwashing facilities supplied & accessible		24	IN OU	T N/A	not offered		EG 10003
		Approved Sources						emical	
9	IN OUT	Food obtained from approved source	+	25	IN OU		<u> </u>	es: approved & proper inces properly identifie	
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OU		used		<u> </u>
11	IN OUT	Food in good condition, safe & unadulterate				Conform		Approved Proce	
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction	<i>'</i>	27	IN OU	T N/A		with variance, speci HACCP plan	alized
		Protection from contamination			,			•	
13	IN OUT N/A	Food separated & protected	\rightarrow		Risk factors are improper practices or procedures identified as ti contributing factors of foodborne illness or injury. Public Health I control measures to prevent foodborne illness or inj				
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		 "					
15	IN OUT	served, reconditioned & unsafe food							
				RETAIL PR					
Mark	Go X" i n box if num	od Retail Practices are preventative measures bered item is not in compliance Mark "X"	to contro in appror	ol the addition priate box for	in of pat COS ar	thogens, chemi nd/or R COS :	cals and physi =corrected on	ical objects into food -site during inspectio	s. on R =repeat
			cos				:		
		Safe Food and Water					Proper Us	e of Utensils	
28		rized eggs used where required		41		In-use utensil			
29		& ice from approved source	-	42				operly stored, dried 8	
	variand	e obtained for specialized processing method Food Temperature Control	.5	43		Gloves used p		articles: properly stor	eu ox useu
30		4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		44					
30	1 '	cooling methods used; adequate equipment f	for	44			nsils. Fauin	ment and Vending	
30 31	1 '		for			Ute		ment and Vending	
30	temper	cooling methods used; adequate equipment f	for	44		Ute	od contact su	ırfaces cleanable, pro	
30 31 32 33	temper Plant fo	cooling methods used; adequate equipment f ature control god properly cooed for hot holding ed thawing methods used	for	45 46	X	Food & non-fo designed, con Warewashing f	ood contact su structed & us acilities: install	urfaces cleanable, pro ed ed, maintained, used:	pperly
30 31 32	temper Plant fo	cooling methods used; adequate equipment f ature control and properly cooed for hot holding ed thawing methods used ometers provided & accurate	for	45	×	Food & non-fo designed, con	ood contact su structed & us acilities: install act surfaces o	rfaces cleanable, pro ed ed, maintained, used: clean	pperly
30 31 32 33	Plant for Approv	cooling methods used; adequate equipment f ature control god properly cooed for hot holding ed thawing methods used	for	45 46	×	Food & non-fodesigned, com Warewashing f Non-food com	ood contact su structed & us acilities: install act surfaces of Physica	urfaces cleanable, pro ed ed, maintained, used:	pperly
30 31 32 33 34	temper Plant fo Approv Thermo	cooling methods used; adequate equipment fature control ood properly cooled for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination	for	45 46 47	X	Food & non-fodesigned, con Warewashing f Non-food con Hot & cold wa	ood contact su structed & us acilities: install act surfaces Physica ter available;	urfaces cleanable, pro ed ed, maintained, used: clean Il Facilities	pperly
30 31 32 33 34	temper Plant fo Approv Thermo Food p	cooling methods used; adequate equipment fature control and properly cooled for hot holding ed thawing methods used meters provided & accurate Food Identification roperly labeled; original container revention of Food Contamination to rodents & animals not present; no	for	45 46 47 48	×	Food & non-fodesigned, con Warewashing f Non-food con Hot & cold wa Plumbing inst	ood contact su structed & us acilities: install act surfaces of Physica ter available; alled; proper i	urfaces cleanable, pro ed ed, maintained, used: clean Il Facilities adequate pressure	pperly
31 32 33 34 35	temper Plant fo Approv Thermo Food p Insects unauth	cooling methods used; adequate equipment fature control ood properly cooled for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination		45 46 47 48 49	X	Food & non-fodesigned, con Warewashing f Non-food com Hot & cold wa Plumbing inst Sewage & wa	ood contact su structed & us accilities: install act surfaces on Physicater available; salled; proper is ste water prop	urfaces cleanable, pro ed ed, maintained, used: clean of Facilities adequate pressure backflow devices	test strips
30 31 32 33 34 35 36 37 38	temper Plant fo Approv Thermo Food p Insects unauth Contam Person	cooling methods used; adequate equipment fature control and properly cooled for hot holding ed thawing methods used meters provided & accurate Food Identification roperly labeled; original container revention of Food Contamination i, rodents & animals not present; no orized persons ination prevented during prep, storage & display al cleanliness		45 46 47 48 49 50 51 51	×	Food & non-fodesigned, con Warewashing f Non-food com Hot & cold wa Plumbing inst Sewage & wa Toilet facilities Garbage & ref	sod contact sustructed & using acilities: install cact surfaces of Physicater available; alled; proper instelled; proper instelled; properly confuse properly confuse properly of the stelled; properly confuse properly of the stelled; properly confuse properly of the stelled in	erfaces cleanable, project ded ed, maintained, used: clean all Facilities adequate pressure packflow devices perly disposed estructed, supplied & disposed; facilities m	test strips cleaned
30 31 32 33 34 35 36 37 38 39	Food poor Insects unauth Contam Person Wiping	cooling methods used; adequate equipment fature control and properly cooled for hot holding ed thawing methods used meters provided & accurate Food Identification roperly labeled; original container revention of Food Contamination to rodents & animals not present; no orized persons ination prevented during prep, storage & display al cleanliness cloths: properly used & stored		45 46 47 48 49 50 51 52 53	X	Food & non-fodesigned, con Warewashing f Non-food com Hot & cold wa Plumbing inst Sewage & wa Toilet facilities Garbage & ref Physical facilities	pod contact sustructed & using acilities: install cact surfaces (Physicater available; alled; proper lest water properly corfuse properly cies installed, it	erfaces cleanable, project ded ed, maintained, used: clean all Facilities adequate pressure packflow devices perly disposed enstructed, supplied & disposed; facilities maintained & clean	test strips cleaned aintained
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		FOC	D ESTABLISHMENT	GREASE TRAP I								
	FTITUSVIL			Yes	No	Date	7 13 17					
Establishment			Address/City/State/Zip Code			Phone						
			Audi cos/City/State/Zip Col	ue		Phone						
TEMPERATURE OBSERVATIONS												
Item/Location Temp		Item/Location	Temp	Item/Loc	cation	Temp						
125.	<u> </u>	39.9										
FEL		Exp 70	5/2019			·						
			OBSERVATIONS AND CO	ORRECTIVE ACTION	S							
Item Number	Violatio	ons cited in this report i	must be corrected within the t	ime frames below, or a	as stated in sect	ions 8-405.1	1 of the food code.					
51	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. NO Solf Closing Cerice on restroom door. No Chemical Let Atips to monitor Chlorine residual for											
5	12/2	Chemicals	tet arough in	100000 CL	Lariary	Tr 11 1	1600					
70	7	DA shin	ps to p	20/2(10)	101.100	1 - 3 1200						
	dishershing											
	Lintel											
	Mcnu-											
			och from Aprox	2 savcer 5	anderch	M, S0	eD.					
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	Arl	Defent 155	was swenth		•							
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Person in Cl	harge (Signa	iture)		-		Date:						
		Carrow	\sim			7=	711210					
Inspector (Signature) Date: 7 (3)												